



According to the U.S. Department of Agriculture, proper grilling techniques start the moment food is bought at the grocery store. When shopping meat products should be the last item purchased and the first item unpacked. Keep meat products refrigerated as long as possible. When grilling meat and poultry food should maintain a minimum temperature of 135 degrees until served. Poultry products should be cooked at an internal temperature of 165 degrees. Ground meats should be cooked at 160 degrees and beef, pork, lamb or veal at 145 degrees. All meats should be

